

THE CHAMPION CREAMER

Received the First Prize at the Dominion Exhibition at Montreal, 1881. Diploma at the Dominion Exhibition at Halifax, 1881; also First Prize and Tickets of Honorable Mention and Highly Commended at Provincial Exhibition, at Montreal, 1881. Also Diploma at Industrial Exhibition, Toronto, 1882, and First Prize and Diploma at Provincial Exhibition, Montreal, 1882. Diploma at Industrial Exhibition, Toronto, 1883.

In inviting the attention of Dairy men and Farmers generally to the Champion Creamer, the proprietor is confident, for many reasons, that it will supply a long felt want in the manufacture of pure, sweet, clean butter. Among the many points of superiority claimed in this Creamer over all other inventions of the kind, are: its simplicity, the rapidity with which the Cream is raised, the effectual mode of drawing off the sediment, thus leaving the Cream perfectly pure, the ease with which the Creamer may be cleaned, and last, but not least, its CHEAPNESS. The Creamer has been put to a thoroughly practical test amongst the Farmers of Canada and the United States during the past three years, and the result of that test has elicited unequalled praise as to its merits. You are asked to read below the selections from the large number of Testimonials in favor of the Champion Creamer.

Directions for Using—Strain the Milk into the Creamer and place it in a spring or barrel of water; the water should be a little above the milk in the Creamer, to prevent the Cream from drying over. Ice water will raise the cream in four hours; spring water, from one milking to another, or in ten hours. The Creamer may be used in a well, or by changing the water, in a barrel. For **SKIMMING**—Place the Creamer on a bench, unscrew the tap (three turns will open it at full head) and when the cream appears in the glass shut off the tap a little; then when the bottom of the cream is at the bottom of the glass shut down the tap entirely. Then change vessels and draw the cream in the same manner.

TESTIMONIALS.

Cardinal, Ont., June 25th, '83.

Mr. J. E. Hicks, Windsor Mills, P. Q.,

SIR,—I have used your Champion Creamer about two months, having ten of them in daily use, and have pleasure in recommending it as a great improvement on the old shallow pans. It raises all the cream in from ten to twelve hours when the water is kept at a temperature of 50°, and leaves the milk sweet and good, and suitable for the feeding of calves, and I believe it to be very much better than any Creamer I have hitherto seen, and if a Creamery could be started in this neighbourhood to take the cream from the farmers, I feel sure that a greatly increased number of cows would be kept, and that the Champion Creamer would be almost universally used.

Yours truly,
W. T. BENSON.

Brockville, May 25th, 1883.

Mr. J. E. Hicks, Windsor Mills, P. Q.,

DEAR SIR,—After using the Champion Creamer, and giving them a good test, I am pleased to be able to say that I am satisfied with them in every way if used as they should be, and cannot think of giving them up under any consideration. It is a great saving of labor and time, also your butter is a good quality. I cannot help but recommend the Champion Creamer to all who are interested in butter making. MRS. T. KILBORN.

Pickering, Ont., May 22nd, '83.

Mr. John E. Hicks, Esq.,

SIR,—This is to certify that I have used the Champion Creamer and find it as represented. I am satisfied it will raise all the cream in from 10 to 12 hours in well water and produce more cream; and as to economy in labor, cleanliness, etc., it far surpasses the old system of pans. In reference to raising stock, my opinion is that calves will do better on account of the milk being sweet. I would recommend it to all farmers keeping a dairy, do not be afraid to give it a trial. JOHN BAXTER.

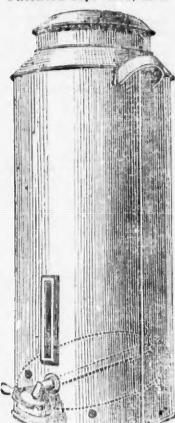
Government House, P. E. I.,
Dec. 5th, 1882.

I do hereby certify that the Champion Creamer of Mr. J. E. Hicks, of Windsor Mills, Que., is now in use in the Government House Dairy, and gives good satisfaction and is a desired improvement on the old systematic plan of setting milk in pans to raise cream for butter.

HON. T. H. HAVILEND,
Governor P. E. Island.

Patented Sept. 23rd, 1878.

JOHN E. HICKS,
Windsor Mills, P. Q.,
Proprietor.



Retail Price, \$3.00.

THE GENUINE CHAMPION.

Cardinal, Ont., June 26th, 1883.

SIR,—I have used two of Mr. Hicks' Creamers since the 1st of May, and have much pleasure in stating that they are a very great labor saving arrangement, in the care of milk (the greatest boon to farmers' wives since the invention of the sewing machine). I find that the Champion Creamer set in water at a temperature of 48° or 50° will raise all the cream in twelve hours, and in ice water in half that time, and we can have sweet milk and sweet cream at any time when needed. JAMES THOMPSON.

Proscott, June 29th, 1883.

SIR,—I have four Champion Creamers in use in my dairy, and have much pleasure recommending it as I think you can make butter of a better quality and with less labor than by any other process. Yours, etc., P. McAULEY.

Bathurst, N.B., Sept. 18th, 1882.

I have used the Champion Creamer for one year and have found them a valuable article, and I would not part with them on any account. They are a good saving on work and make superior butter, raising the cream in eight hours. We have also tried the milk from the Creamer for raising calves, giving one no new milk, feeding it entirely on skimmed milk, and it is as good as we have in twenty that have been fed on new milk for three or four weeks, and I advise the farmers to try them.

JOHN McDONALD,
Model Farm, Bathurst.

TESTIMONIALS.

Guelph, Ont., May 2nd, 1883.

John E. Hicks, Windsor Mills, P. Q.,

DEAR SIR,—I have been using your Champion Creamer for more than a year and am very much pleased with its working. It produces more cream and in shorter time than with the old pans, and I am never troubled with sour milk. I would not like to be without the Creamer now. I have no hesitation in recommending it as very useful indeed.

Yours truly, JAS. GOLDIE,
Proprietor People's Mills.

Amherst, N.S., Oct. 6th, 1881.

This is to certify that your Champion Creamer has been used in my dairy to the entire satisfaction of my household.

W. A. D. MORSE,
Judge, County Court, Dist. No. 7.

Charlottetown, July, 1882.

Having tested the Champion Creamer for over six months, I have great pleasure in recommending it as satisfactory in every respect. It is a great saving of trouble in the dairy, and I think that by its use more butter can be obtained from the same quantity of milk. One great recommendation is with this Creamery it is so easily kept clean, and the milk is always sweet.

MRS. JUDGE PETERS.

Lennoxville, Q., June 24th, '79.

I have tested the Champion Creamer against other immersed pans, and I find it very simple to use, and also that it will make more butter through the season than any other I ever used. On June 10th and 11th we set 47 lbs. of milk in small pans, and made 2 lbs. 7oz. butter. The same weight of milk set in Creamer for ten hours made 2 lbs. 9 oz. of butter. 200 lbs. of milk made 8½ lbs. of butter, set on June 18th on the farm of John Tylee, Esq., and he has ordered a full set for his dairy. LEVI R. WHITMAN,
Dairyman.

Baring, Washington Co., Me.,

Jan. 20th, 1883.

I have lately tested the Champion Creamer, and am highly pleased with it. The first trial, the milk set 14 hours and showed 26½ per cent. of cream. Subsequent trials of eight hours were equally satisfactory. The skim was afterwards set in shallow pans and after 24 hours showed no cream of any account whatever. I intend to use the Creamer in future. DANIEL CHASE.

All persons infringing on this Patent will be rigorously prosecuted.

Patent Renewed for Ten Years.

L'ECREMOIRE CHAMPION

A reçu le Premier Prix a l'Exhibition de la Puissance a Montreal, 1880. Diploma a la Grande Exhibition a Halifax, 1881. Premier Prix, mention honorable et Grandement Recommandes a l'Exhibition Provincial, Montreal, 1881. Diploma a l'Exhibition d'Industrie, Toronto, 1882. Premier Prix et Diploma a l'Exhibition Provincial et Montreal, 1882. Diploma a l'Exhibition d'Industrie, Toronto, 1883.

En attirant l'attention des laitiers et des cultivateurs, en general, sur l'Ecremoire Champion, le propriétaire a la confiance, pour plusieurs raisons, que cet instrument remplira un vide, depuis longtemps senti, dans la fabrication d'un beurre doux pur et propre. Parmi les nombreux points de superiorite reclames en faveur de cette Ecremoire sur toutes les inventions de ce genre, sont les suivants : sa simplicité, la rapidité avec laquelle la creme est levee, la mode efficace d'enlever les sediment, laissant ainsi la creme parfaitement pure ; la facilite avec laquelle l'Ecremoire peut etre nettoyye ; le dernier point qui n'est pas le moins important est, le Bon MARCHÉ. L'Ecremoire a ete essayee d'un maniere tout—à faite pratique par les cultivateurs du Canada et des Etats-Unis, pendant les deux annees dernieres et cet essai avalu les plus grandes louanges a cet instrument. Nous vous prions de lire, ci-dessous les certificats ouellils parmi le nombre considerable que nous avons recu en faveur de l'Ecremoire Champion.

Direction pour L'Usage—Coulez le lait dans l'Ecremoire et placez le dans une source, ou un quart d'eau, l'Ecremoire doit etre deposee de maniere a ce que l'eau depasse le lait de hauteur et par ceci empeche le creme de secher. L'eau a la glace fait monter la creme dans quatre heures ; l'eau de source dans dix heures. L'Ecremoire peut etre placee dans un puits ou dans un quart en changeant l'eau. Pour Ecremer, placez l'Ecremoire sur un banc, devissez la champlure [3 tours l'ouvrira en plein] et quand la creme apparait dans la vitre fermez la un peu,—quand le bas de la creme est au bas de la vitre fermez la champlure entierement. Ensuite changez le vaisseau et tirez la creme de la meme maniere que vous avez tirez de lait.

CERTIFICATS.

Bond Head, July 6th, 1883.
Having purchased some Champion Creamers from Mr. John E. Hicks, of Windsor Mills, Q., and after a thorough trial I have much pleasure in recommending them to my fellow farmers as being a first-class article, producing more butter of a better quality, and with very much less labor than the old way of setting milk in pans—the milk also being always sweet is a great advantage in raising calves—fully covering in one season the cost of Creamers.

WILLIAM WRIGHT.

Inverness, Q., Fevrier 5, '81.
L'an dernier j'ai achete une Ecremoire Champion. Cette Ecremoire contient le secret de romaner beaucoup de creme de premiere qualite. Messieurs les cultivateurs devraient acheter des Ecremoires.

NAP. H. LECLERE, *Phre.*

St. Ferdinand, Q., Aug. 30th, '80.
I hereby certify by these presents that a large number of farmers in the Eastern Townships have for the last two years made use of the Champion Creamer, and they inform me that they give entire satisfaction. I do not hesitate to recommend them, for I dare believe that all who try them will be well satisfied.

J. M. BERNIER, *Priest.*

Charlottetown, July 28th, 1882.
We, having given the Champion Creamer a fair trial, are in a position to say it is all you have represented it to be and recommend its use to all butter makers. It certainly is far superior to any method yet introduced, as it makes nicer and more butter with much less labor. The milk also retains its sweetness, which is a great advantage in many ways. We believe through time that the Champion Creamer will be universally used in preference to the old way, as we can get better sale for our butter.

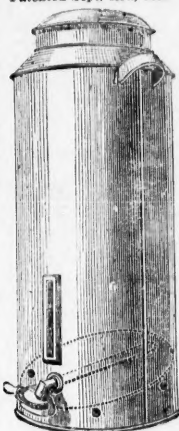
WM. PROWSE,
WM. CAMPBELL, M.P.P.

Northport, N.S., Sept. 17th, '81.
I desire to express my thorough satisfaction with the Champion Creamer we purchased of you last spring. We are satisfied that we have made more butter and better, with a great deal less labor. Not having a spring near the house I made a rack to hold the two cans and let them down into the well. It works first-rate, does not hurt the water and is very handy.

ROBT. McCLOSKEY.

JOHN E. HICKS,
Windsor Mills, P. Q.
Proprietor,

Patented Sept. 23rd, 1882.



L'ECREMOIRE CHAMPION.

Prix au Detail,
\$3.00.

Melbourne, Q., Dec. 24th, '80.
Les presentes sont, pour certifier que j'ai employe l'Ecremoire Champion pendant les deux annees dernieres et que j'ai toujours trouve qu'elles m'exemptaient beaucoup de travail. Si l'Ecremoire est employee, a une temperature de 50 deg. de chaulure, je n'hésite pas a certifier qu'elle fera plus de beurre de bonne qualite et de couleur uniforme qu'aucune autre invention que j'ai essayee.

SAMUEL H. SHONYO.

St. Ferdinand, Q., 20 Aout, '80.
Je, soussigne, certifie par les presentes qu'un grand nombre de nos cultivateurs des Cantons de l'Est ont fait usage depuis une couple d'annees des Ecremoires Champions et tous me disent qu'elles leur ont donnee pleine et entiere satisfaction—Je n'hésite donc pas la recommander et j'ose croire que tous ceux qui en feront l'essai seront satisfaites.

J. M. BERNIER,
Cure de St. Ferdinand.

Somerset, Que., 25 Nov. '80.
Après en avoir fait l'épreuve, je puis certifier avec la plus grande assurance que l'Ecremoire Champion est la meilleure invention de ce genre. C'est avec ces Ecremoires que l'on fait la premiere qualite de beurre. J'ai vendu du beurre et toutes les personnes qui en ont achete en sont tres satisfaites. J'engage donc le public a ses les procurer a plus vite.

F. G. SAVOIE.

CERTIFICATS.

Malpeque, Prince Co., P.E.I.

Dec. 3rd, 1881.

This is to certify that I have tested the Champion against other immersed cans, called Cooley Cans, and find the Champion far surpasses them or any other system of setting milk, for various reasons, first it has ventilation, second its bevelled bottom, with groove for draining off sediment, thirdly its glass at the bottom of the can, instead of the top, and then getting clear of the rubber pipe, on account of milk being sensitive, and I would also say it saves a vast amount of labor, making better butter and more of it. I would recommend it to all farmers keeping a dairy. Do not be afraid to give it a trial. Yours respectfully,

HUGH A. MATTHEWS.

Caricat, Gloucester Co., N.B., 16/5/82.

SIR,—I have had one of your Champion Creamers in use in my dairy for the past year and have much pleasure in recommending it to those who require such an article.

HON. R. YOUNG.

St. Paul de Chester, Q., 1 Juillet, '80.
Je pense recrement que par l'usage de l'Ecremoire Champion, l'en peut faire assez de beurre, de plus que la quantite que l'on peut faire avec des barattes, pour payer deux fois le prix de l'Ecremoire et lait est beaucoup plus doux.

PRUDENT PAQUET.

Rothsay, Kings Co., N.B., Apl. 3rd, '83.

I have used the Champion Creamers for nearly one year and have found them a valuable article and would not part with them on any account, they are a great saving of labor, making very superior butter, the cream all raises in 6 or 8 hrs. having tested it with spring water, leaving the milk sweet and good for any use, and it never thickens in a thunder storm. I have the price of the cans in my calves, on account of giving the sweet milk. I would recommend them to all farmers.

JAMES DIXON.

Goose River, N.S., Sept. 19th, 1881.

We are, after a fair trial, much pleased with your Creamer and consider it a profitable investment. More and better butter is made with it in warm weather than by the old way and much labor is saved. It is really an improvement of great utility in the dairy. I therefore have much pleasure in recommending the Creamer to my many friends in Cumberland Co.

REV. W. S. DARRAGH.

Patent Renewed for Ten Years.